

## HOME, ITS PROBLEMS AND INTERESTS



MODEL FOR SUMMER SILK WAIST.

A very charming model for a lingerie or soft summer silk waist is that of the illustration, the original of which employed a cream colored celine poplin, a soft sheer poplin weave with moiré finish. The yoke is banded with five rows of fine Val insertion, and finished with edging to match. The waist is tucked in clusters of the depth of three inches, which gives a becoming bustline fullness. The back is tucked to the waistline, which does away with the baggy fullness which precludes any possibility of a blouse in the back. The full length sleeves are finished with a lace trimmed turn-back cuff. These yoke waists allow of very elaborate trimming, tucking, and shirring, as the maker desires, and often times fine pieces of lace which have been used before and laid away, come out looking fresh and new, and are "just the thing" for these sheer summer waists. The poplin is particularly effective in the building of such waists, as the sheen of the material gives a very dressy appearance to the model, which may be seen with a well tailored skirt with good effect.

## STYLES FOR THE THIN GIRL; HINTS FOR PRETTY FROCKS

## Evening Gown With Double Princess Skirt—Panels Front, Back and Sides Effective.

One of the most popular toilets among young girls is the separate skirt and coat costume, possibly because no other is quite so comfortable, or so adaptable. Becoming to all but the very plump, short figures, these separate garments can be brought in for wear upon almost every occasion, whether for street or home, day or evening.

An ideal morning frock for girls from sixteen, is a crisp white linen, pique, or duck, worn with a neat tailor made blouse of lighter weight material, finished by a tie in a becoming color and belt to match. In the day cool, or is any kind of outdoor sport being contemplated, then the skirt will be changed for one in light weight tweed and the smartness of the toilet will in no way be diminished.

## Peter Pan Waists Pretty.

The Peter Pan separate waists are excellent for the wear of the athletic girl, and so are the sailor blouses, either allowing freedom alike, and an admirable skirt model going well with these blouses is developed from light weight checked tweed made in seven goes, with two quite deep side pleats down each seam and the goes cut with a tab extension just above knee length, which buttons in these pleats, the flare commencing below the tabs. The skirt will become all figures, is particularly graceful, while the fullness about the feet allows plenty of freedom without suggesting the slightest clumsiness, as sometimes happens when a founce is added to give the same effect.

For the very thin girl there is a most becoming model suitable for linen or mohair that has a very wide panel in the front, showing an inverted box pleat down the center, and a little distance away a side pleat faces inward. They are stitched to founce depth, and the center back of the skirt shows the same arrangement as in front. The sides are circular and end at the stitching of pleats, where they are met by a pleated founce which completes the skirt. A strapping of the goods entirely outlines these circular sides, taking in the head of the founce. This model in cream mohair or fine serge will provide a charming afternoon toilet worn with a dainty lingerie blouse and a pretty belt.

## Evening Frock for Thin Girl.

An evening frock for the same figure has a princess skirt in double effect, embroidered flouncing being employed. The upper edge of one strip is gathered to fit the figure, and a second strip is gathered to form a deep founce, which is added to the one above, underneath its border. The gullems of finest lawn is elaborately hand tucked, but a lace collar and hand cuffs is the only contrasting decoration. Pretty ribbons, forming suspenders, tie the frock to the shoulders, and the whole affair is so effective that once seen will surely be wished for. Neither will such a frock be expensive, as great reductions are now being made in all summer goods, especially short lengths, and, of course, printed organdy will be quite as pretty as the embroidery, trimming each skirt with little lace edged trims and choosing a plain ribbon in keeping with the printing of the cloth for tie suspenders.

## Sman Linen Model.

Then a really smart model, but requiring a little more skill on the part of the dressmaker, perhaps, is a separate skirt of heavy white linen, made with a panel down front and back, folded down the center to form an inverted box pleat, while the sides are given a triple skirt effect by cutting the widths quite short and completing the length by means of two circular founces, one below the other, the sides of each one overlapping the panels back and front. All are trimmed on lower

## HOUSEWIFELY GOSSIP

To cut new bread or cake without crumbling, heat knife before cutting. Alcohol applied to window glass or mirrors after cleaning thoroughly will produce a nice polish.

Three or four scented geranium leaves added to about five pints of apple jelly give it a delicious flavor.

Eggs soaked a few minutes in salt water will not crack when put in boiling water.

When anything is accidentally made too salty, it can be counteracted by adding a tablespoonful of vinegar and a tablespoonful of sugar.

To clean plaster ornaments, busts, vases, etc., dip in clear starch mixed with water. When dry, brush off.

A home-made paste that never sores nor dries up is made by adding to one pint of smooth, thick-very thick-paste which has been thoroughly cooked, one teaspoonful of powdered alum and ten drops of clove oil.

Have a little bag hung on the inside of the sewing machine frame at the left hand to receive clippings that so quickly accumulate when working at the machine.

Washing window curtains in winter can be easily accomplished by rubbing them in dry corn meal, and then allowing them to hang a little while in a brisk wind.

Ask your grocer or baker for bean bags for which he will charge 5 cents each. Cut down both sides and across closed end, hem all around and you will have two good towels, 18x36 inches, suitable for all kitchen purposes, at a cost of only 25 cents.

Should there be a bad odor in a room or house caused by cooking foods such as cabbage, onions, etc., use a few half-dead coals on a fire shovel, sprinkle a tablespoonful of coffee over these and allow to smoke in a room with windows and doors closed. Raise the windows after a short time, allowing smoke to clear. This destroys any nauseating odor and also acts as a fumigator for germs that often collect in lace curtains, draperies, etc., and it is harmless.

## FOR THE WAITRESS

Everything at table is passed at the left hand of the person seated and held at the right hand. A side dish or vegetable dish should not be held too high or too far away, but on a level with the raised hand of the person seated.

Plates with the knives and forks upon them or with forks only should be removed from the left side also. A carving fork and knife should be moved in the dish, but a knife tray for the purpose should be brought to the table according to the English way.

When handling the dishes in the various courses a servant is not to be seen to make any remark as to their contents unless in reply to some inquiry. A small serviette or thumb napkin should always be used by the servant when passing dishes.

A tablespoon and large fork should be placed by a servant in the entire dishes previous to handing them. The spoon and fork should be taken from the sideboard. A tablespoon only is required when handling vegetables, except with such vegetables as asparagus and sea kale, when a fork also is necessary.

A servant should not ask a guest to have a second portion of any dish, but should bring it at once if asked.

In placing anything on or taking anything off a table a servant should never reach across a person seated, as the table for that purpose, however hurried the servant may be or however near at hand the thing may appear, but should walk quietly to the side of the person when about to place or remove an article.

Vegetables should be handed by a servant a second time at a family dinner, but only once at a dinner party unless specially requested.

In the family circle the mistress of the house is served first, then the daughters, according to their position in the house, and the sons according to their ages.

When a large dinner party is given the waitress should be helped in the order in which they are seated, commencing with the lady seated at the host's right hand.

When a fork or spoon is asked for it should not be handed on a waiter, but placed on the right or left hand of the guest. When a tumbler or other dish is asked for it is handed on a small waiter.

As little noise as possible should be made and all clatter with knives, forks, and plates be avoided.

## Hair Ribbon Etiquette

The tendency to overdo a fashion was never better exemplified than in the way girls are overdoing the wearing of ribbon bows on their hair. When the large bows of bright ribbon first appeared the effect was pretty, especially on very young girls. Soon, however, the bow grew to two, and then to three, with no diminution in the width of the ribbon. The consequence is, in the case of a girl with a small head, you can't see any hair at all and the bows might as well be ribbon caps. Another caution, if a girl wears these big bows let her be sure that the ribbon is fresh and clean. Nothing looks more hopelessly dowdy than a soiled or crumpled ribbon. Very particular should be made of their hair ribbons each time after wearing.

## Dyed Laces Still Used

There is a decided revival of interest in dyed laces and nets and this is an excellent way to use laces that have become soiled and that one has grown tired of in the original color. These come fresh and new from the hands of the dyer and are toned to match exactly the material one may wish to use them with. The handsomer laces—Irish, Venise, and all the expensive "real" class—one can have perfectly renewed by skillful specialists in this work.

## Guimpe Dresses Are Popular

For children guimpe dresses are far and away the most popular, for they have the advantage of being worn without the guimpe on hot days. Some gowns are made high-necked and others in Dutch neck, which is always a pretty style for the little ones.

## PARKER'S HAIR BALSAM

Promotes the growth of the hair and gives it the lustre and silkiness of youth. When the hair is gray or faded it brings back the youthful color. It prevents dandruff and hair falling and keeps the scalp clean and healthy.



A NATTY SHIRTWAIST.

Linen, in any of the pretty summer shades, wash silk, or pongee, are appropriate materials for a waist fashioned after the above model. There is a box plait down front, where a closing is made, and three tucks on each side are stitched to yoke depth. A flat collar and turned cuffs on the elbow sleeves are heavily stitched, and a four-in-hand tie gives a finishing touch.

A blouse of this sort is particularly well adapted to out-door sports or summer traveling.

## A FOURTH OF JULY LUNCHEON

By CORNELIA C. BEDFORD.

Now that harmless vegetable colorings can be easily obtained, it is a temptation to use them quite freely. This is especially true with greens, shades of red, pink, yellow and orange. These are not in bad taste since many foods are found in these colors; but in planning a Fourth of July meal it is best to concentrate any color scheme on the decorations since no foods come naturally in blue. If the hostess has an oblong pan which is watertight it is possible to construct a flag in flowers, using white carnations, scarlet geraniums and blue ageratum, or the pretty coral flower or bachelor's button. For the menu try these dishes:

Puree of Green Peas with Croustons  
Sardines with Parmesan  
Olives  
Broiled Tenderloins  
Horseshoe Sauce  
French Fried Potatoes  
Muscovet Water Ice  
Tomato and Watercress Salad  
Wafers  
Raspberry Ice Cream  
Angel Cake

Following the menu in its natural order we begin with the soup. Put one pint of shelled green peas on to cook in one pint of boiling water. In twenty minutes add one pint of veal stock, one teaspoonful of chopped onion, one slice of carrot, a quarter of a bay leaf, a sprig of parsley, a half teaspoonful of salt, a dash of white pepper, and a saltspoonful of sugar. Boil slowly for twenty minutes longer or until the peas are very soft, then rub through a sieve. Return to the fire, thicken slightly with a scant tablespoonful of flour rubbed smooth in cold water. Boil up for three minutes, see that the seasoning is right and when taken from the fire add one cupful of hot cream. Serve with this croustons cut in inch dice and browned in butter.

Open a box of the best imported sardines. Lift them out separately and carefully lay them on unglazed paper that is much oil may be removed as possible. Earlier in the day cut from stale sliced bread strips a trifle longer and wider than the sardines, all crust being removed. Fry these pale brown in deep smoking hot fat. When drained spread them out on flat pans. On each place a sardine. Heat thoroughly in a moderate oven. Make a sauce by melting together a quarter of a cupful of butter and flour; when bubbling stir in gradually one pint of veal or chicken stock, and when smoothly thickened simmer for three minutes, then stand over hot water. Two minutes before serving add one tablespoonful of lemon juice and the drained sardines, and mix with a tablespoonful of melted butter. Allow one slice of tenderloin (cut an inch thick for each person and broil it quick, rare, yet not underdone. On a hot platter pour some of the sauce, arrange the broiled tenderloin on it, and garnish with parsley, serving the remainder of the sauce in a boat.

The potatoes which go with the meat should be pared and cut lengthwise in long strips a quarter of an inch wide and thick. After washing very thoroughly scald for a half minute in boiling water, then drain and soak in ice water for at least an hour. Dry on a soft cloth, then fry in smoking hot fat until golden brown. Drain on soft paper and serve as quickly as possible. The preliminary scalding tends to make them more crisp.

The ice, which precedes the salad, though named muscat, does not contain a drop of grape juice. Mix together the juice of four lemons, grated rind of one, and a pint of granulated sugar, and let stand one hour; soak a tablespoonful of granulated gelatin in three tablespoonfuls of cold water, and when soft dissolve in a pint of boiling water. Add this to the lemon and sugar mixture, stir until dissolved, color a very delicate green, and strain. When cold add a half cupful of sherry and freeze, serving it in punch glasses.

Select small yellow tomatoes for the salad. Cut a piece of waxed paper the size of each and scoop out the interior. Drain well, then stuff with watercress which has been dressed with a little French dressing. Serve each on a lettuce leaf with a spoonful of mayonnaise on the top.

A half of sugar and three eggs, add this to the cooked milk, and stir until thick as custard, then strain and cool. Rub one pint of raspberries through a fine sieve, add one pint of lemon juice and two tablespoonfuls of sugar and let stand for an hour. To the cold custard add one pint of rich cream, mix in the freezer, and give a few turns. When icy cold add the fruit and freeze until firm, then repack and stand away for two hours to ripen. With this serve angel or sponge cake, or, if preferred, small fancy cakes.

## NEW STEAMER ST. ANNE'S TRIPS TO RIVER VIEW

Spend Sunday in the cool shade of the big trees, fanned by the breezes from the river at River View. No matter how hot it may be in the town, a cool and pleasant breeze can always be found at River View, and plenty to amuse the visitor can always be had at the View. After spending the day or afternoon at the View the visitor can go aboard the steamer Queen Anne when she comes down in the afternoon and take a pleasant ride down the river to Indian Head and return and be home again at about 10 p. m. The steamer Queen Anne, the new and fast steamer put on the River View route this summer, will leave here tomorrow at 11 a. m., 2:30 and 6:30 p. m. The morning and afternoon trips will be to River View only, but on the evening trip the steamer will make a run of about forty miles on the river stopping at Alexandria, and returning. Concert music on the steamer and grounds will be a feature of the day's entertainment.

## HOLY SACRIFICE OF MASS AT COLONIAL BEACH, VA.

The holy sacrifice of the mass will be celebrated tomorrow for the first time at St. Elizabeth's Catholic Church, Colonial Beach, Va. The mass will be said by Rev. D. E. Coleman, who will minister to the spiritual needs of the Catholic population during the summer season. The cornerstones of this building were laid on June 16, and the work has thus far progressed favorably, so that everything will be in readiness for services tomorrow.

## THE HURRYING HOURS

How often the thought comes home to me  
As the moments hurry away.  
Of the many things I intended to do  
Somehow, some time, some day,  
There are promises that have not been kept.  
Though I always meant to be true,  
But the time is too short for all the things  
That a body intends to do.

Today is the only day we have;  
If tomorrow we can't be sure;  
To seize the chance as it comes along  
Is the way to make it secure.  
For every year is a shorter year,  
And this is truth sublime—  
A moment's mispent is a jewel lost  
From the treasury of time.  
—Arthur Lewis.



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## TRIPS DOWN RIVER ON JAMESTOWN

Tomorrow will witness the first of the regular trips of the new Norfolk and Washington steamer Jamestown. The Jamestown will leave for the day trip sailing at 7 p. m., returning at 11. The run will be forty miles down the Potomac. On these, as well, children will be carried for half fare.

For "The Fourth" the company has arranged an attractive outing, a two-night's sail on salt water. The trip will be made at 6:30 p. m., July 3, with round trip tickets to Old Point Comfort, Norfolk, Virginia Beach, and Fine Beach, at a special reduced rate. Tickets will be sold only on the date of sailing July 3. The week-end trips to Old Point Comfort and Norfolk continue to increase as the season advances. The fare for the round trip is materially reduced. Tickets for these excursions are sold Saturdays only, good leaving the evening following day, and returning the following night.

## STEAMER ST. JOHN'S TRIP TO COLONIAL BEACH

The big steamer St. Johns, besides making her regular week-end trips to the Atlantic City of Washington and Alexandria, and afternoon tomorrow morning, will make special trips to Colonial Beach Tuesday afternoon and Wednesday morning. In order to give those who wish to spend Independence Day at the Beach an opportunity to do so, the steamer will leave here this afternoon at 5:45 o'clock, and after landing her passengers at the Beach will return at once to this city, and will sail again tomorrow morning at 8:45 a. m. Tuesday afternoon she will leave here at 5:45 p. m., and on the morning of Wednesday next, the 4th, the St. Johns will sail at 8:45 a. m. Stops will be made at Alexandria on all these trips. Colonial Beach is an ideal place to spend the week-end holiday, or the Fourth of July holiday. The bathing, crabbing, fishing and boating at the Beach are fine and cool breezes from over the river make the Beach a delightful place to spend one's vacation.

The big Colonial Beach Hotel is open and ready for the reception of guests, and the visitor to the Atlantic City on the Potomac can have as much pleasure as he can have at the big Atlantic City on the ocean.

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